

SCRUMPTIOUSLY SICILIAN

A LOCAL PALERMITAN MENU BY MICHELIN-STARRED GUEST CHEF PATRIZIA DI BENEDETTO

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Owner of Bye Bye Blues, a renowned Michelin Star-awarded restaurant in and around Palermo, Guest Chef Patrizia di Benedetto is one of the few female starred chef's in Italy. Inspired by her mother & grandmother's recipes she is famous for recreating Mediterranean dishes by combining great rustic Sicilian with modern Italian style. Always creative and paying attention to great flavours, her 4-course menu features six dishes for you to choose from.

STARTER

Eggplant flan with tomato coulis and basil oil
Flan di melanzane e olio al basilico

or

Sicilian red prawn carpaccio with baby "caponata", drizzled with bottarga roe mayonnaise and aromatic peppermint oil
Carpaccio di gamberi rossi e maionese alla bottarga di tonno

PASTA

"Mancini" Tuffoli pasta stuffed with anchovies and fennel served on light saffron-cream sauce
Tuffoli "Mancini" raccolto 2011, ripieni di alici e finocchi selvatici e salsa allo zafferano

MAIN

"Tagliata" of king fish encrusted with Avola almonds and sea urchin emulsion
Tagliata di ricciola in crosta di mandorle con emulsione di ricci di mare

or

Slow-cooked lamb stew with Nero d'Avola wine served with crushed potatoes in extra virgin olive oil
Stufato di agnello al vino nero d'Avola e schiacciata di patate

DESSERT

Coffee ice shavings flavoured with Marsala and layered with ricotta mousse and spice crumble
Granita di caffè al marsala con mousse di ricotta e crumble speziato

Coffee or Tea

HK\$688

